

U.S. Department of Agriculture (USDA) School Nutrition Programs

CRITERIA FOR WHOLE GRAIN-RICH FOODS

To credit toward the grains component of the USDA meal patterns for the National School Lunch Program (NSLP) and School Breakfast Program (SBP), all grains must be **whole grain-rich** (WGR) and provide the required **serving size** in the USDA's ounce equivalents chart, *Whole Grain-rich Ounce Equivalents for School Nutrition Programs*.

The [Connecticut Nutrition Standards](#) (CNS) apply the same WGR criteria to all grain products sold separately from reimbursable meals in public schools that choose the healthy food option of Healthy Food Certification (HFC) under [Section 10-215f](#) of the Connecticut General Statutes. In HFC districts, grain products sold separately from school meals must be WGR and meet all nutrient standards, e.g., calories, fat, saturated fat, trans fat, sodium and sugars. Grain products that meet these criteria are listed on the Connecticut State Department of Education's (CSDE) *List of Acceptable Foods and Beverages*.

Products must comply with the three criteria below to be WGR.

1. The product must contain **at least 50 percent whole grains**, as indicated by at least one of the following criteria:
 - contains **at least 8 grams of whole grains** per ounce equivalent for groups A-G of the USDA's ounce equivalents chart and provides the required volume or weight for groups H and I of the USDA's ounce equivalents chart;
 - includes the Food and Drug Administration's (FDA) **whole grain health claim**; or
 - lists a **whole grain first** on the product's ingredients statement.

For more information on evaluating products for compliance with this criterion, see [Step 1](#) on page 2.

2. Any remaining grain ingredients in the product must be **enriched**. For more information on evaluating products for compliance with this criterion, see [Step 2](#) on page 5.
3. Any **noncreditable grains** must be less than two percent ($\frac{1}{4}$ ounce equivalent) of the product formula. To comply with this limit, the combined total of all noncreditable grains cannot exceed 3.99 grams for groups A-G (baked goods) or 6.99 grams for groups H (cereal grains) and I (ready-to-eat breakfast cereals). **If noncreditable grains exceed these amounts, the entire product is noncreditable, even if it meets the first two criteria above.** For more information on evaluating products for compliance with this criterion, see [Step 3](#) on page 5.

Foods that qualify as WGR are either **100 percent whole grain** (every grain ingredient is whole grain) or contain a **blend of whole and enriched grains**, of which at least 50 percent is whole grain. To determine if grain-based foods are WGR, menu planners must review the product's package label and product formulation statement (PFS), using the three steps below.

1. Determine if whole grains are at least 50 percent of the product's total weight.
2. Determine if all other grain ingredients in the product are enriched.
3. Determine if the product contains noncreditable grains, and if so, whether their combined weight complies with the specified limit.

Detailed guidance on each step follows. For examples of how to evaluate a product's ingredient statement for compliance with the three WGR criteria, see "[Determining if Products Meet WGR Criteria](#)" on pages 9-13.

STEP 1 – DETERMINE IF WHOLE GRAINS ARE AT LEAST 50 PERCENT

The USDA defines three criteria to determine if grain products contain at least 50 percent whole grains by weight. A product contains at least 50 percent whole grains if it meets **at least one** of the three criteria below. To be WGR, it must also meet steps 2 and 3 (see page 5).

1. **Minimum Grain Content:** For groups A-G in the USDA's [ounce equivalents chart](#), the product contains at least 8 grams of whole grains per ounce equivalent, as listed on the package label or PFS. For groups H and I, schools must offer the following volumes or weights listed in the USDA's ounce equivalents chart to credit as 1 ounce equivalent:

- **Group H (cereal grains):** $\frac{1}{2}$ cup cooked or 1 ounce (28 grams) dry of cereal grains such as pasta, brown rice, oatmeal and quinoa; and
- **Group I (ready-to-eat breakfast cereals):** 1 ounce of ready-to-eat cold dry breakfast cereals (28 grams), e.g., 1 cup of flakes or rounds, $1\frac{1}{4}$ cups of puffed cereal and $\frac{1}{4}$ cup of granola.

Menu planners can credit breakfast cereals based on either **volume** (cups) or **weight** (grams). If the appropriate volume of cereal weighs less than 28 grams, it credits as 1 ounce equivalent. For example, 1 cup of flaked cereal that weighs 26 grams credits as 1 ounce equivalent.



Menu planners can determine the grain content of these foods from information provided on the product packaging or by a PFS supplied by the manufacturer.

2. **Whole Grain Health Claim:** The product includes the FDA's whole grain health claim on the product packaging. The FDA allows two health claims for whole-grain foods. These claims are not commonly found on most grain products.
 - **Low-fat claim:** "Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may help reduce the risk of heart disease and certain cancers."
 - **Moderate-fat claim:** "Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease."

The health claim on the package label must be identical to one of these statements. For consistency with the [Dietary Guidelines for Americans](#), the USDA recommends choosing grain products with the FDA's low-fat health claim.

3. **Whole Grain is First Ingredient:** The product lists a whole grain first in the ingredients statement. This is the **simplest** method of identifying if a product contains at least 50 percent whole grain. The ingredients statement below shows an example for a whole-wheat bagel. For more information, see [product 1](#) in "Determining if Products Meet WGR Criteria."

Ingredients: **WHOLE-WHEAT FLOUR**, sugar, wheat gluten. Contains 2% or less of each of the following: honey, salt, yellow corn flour, yeast, molasses, diacetyl tartaric acid esters of mono-diglycerides (datem), ascorbic acid, mono- and diglycerides, l-cysteine, enzymes.



CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

The method for determining if a whole grain is the first ingredient is different for products that contain only the grains component, and combination foods that contain grains and other food components such as meat/meat alternates and vegetables.

- **Grain-only Products:** For foods containing only the grains component, such as breads and cereals, a whole grain must be the **first ingredient** listed with an exception for water. If the first ingredient is water and the second ingredient is a whole grain, the product contains at least 50 percent whole grains. The ingredients statement below shows an example for an English muffin. For more information, see [product 3](#) in “Determining if Products Meet WGR Criteria.”

Ingredients: Water, **WHOLE-WHEAT FLOUR**, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), yeast, wheat gluten, contains less than 2% of each of the following: soybean oil, sugar, salt, calcium propionate (preservative), fumaric acid, baking soda, monocalcium phosphate, calcium sulfate, ammonium sulfate.



- **Combination Foods:** These foods contain grains with other food components such as meat/meat alternates and vegetables, e.g., pizza, burritos and breaded chicken nuggets. Combination foods must contain a whole grain as the **first grain ingredient** in the list of grains. The ingredients statement below shows an example for cheese ravioli. The first ingredient is fat-free ricotta cheese in the filling (nongrain ingredient), but the first grain ingredient in the pasta (grain component) is whole-wheat flour. For more information, see [product 13](#) in “Determining if Products Meet WGR Criteria.”

Ingredients: FILLING: Fat-free ricotta cheese (whey, skim milk [made from nonfat dry milk powder], vinegar, xanthan gum, carrageenan), water, egg, low moisture part skim mozzarella cheese (cultured part skim milk, salt, enzymes), whey protein isolate, sodium caseinate, romano cheese made from cow's milk (cultured milk, salt, enzymes), bleached wheat flour, garlic salt (salt, dehydrated garlic), salt, corn starch-modified, sugar, dehydrated garlic.
PASTA: WHOLE WHEAT FLOUR, enriched durum wheat flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), water, egg.



PRODUCTS WITH MULTIPLE GRAIN INGREDIENTS

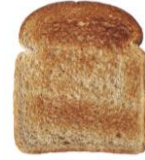
If a product's whole grain content comes from multiple grain ingredients, the amount of whole grains includes the **combined weight** of all whole-grain ingredients. The whole-grain ingredients could be the primary (first) ingredient by weight even if a whole grain is not listed as the first ingredient. This product could meet the WGR criteria with proper manufacturer documentation. If the combined weight of all whole grains is more than the first ingredient, the product contains at least 50 percent whole grains. The following shows an example.

A bread product's PFS indicates that the bread contains three grain ingredients: enriched flour (40 percent of grains), whole-wheat flour (30 percent of grains) and whole oats (30 percent of grains). For this product, whole grains are the primary ingredient by weight since the **combined weight** of the whole-wheat flour and whole oats (60 percent) is greater than the weight of the enriched flour (40 percent), even though enriched flour is listed first in the ingredients.

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

The ingredients statement below shows an example for oat bread. If the product's PFS documents that the combined weight of the whole-wheat flour and rolled oats is more than the weight of the enriched flour, the product meets the criteria for at least 50 percent whole grains. For more information, see [product 4](#) in "Determining if Products Meet WGR Criteria."

Ingredients: Water, unbleached enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], water, **WHOLE WHEAT FLOUR, WHOLE OATS**, sugar, wheat gluten, yeast, soybean oil, salt, calcium propionate (preservative), monoglycerides, datem and/or sodium stearyl lactylate, calcium sulfate, citric acid, calcium carbonate, soy lecithin, whey, nonfat milk.



The ingredients statement below shows an example for an oatmeal raisin cookie. If the product's PFS documents that the combined weight of the whole-wheat flour and rolled oats is more than the weight of the sugar, the product meets the criteria for at least 50 percent whole grains. For more information, see [product 5](#) in "Determining if Products Meet WGR Criteria."

Ingredients: Sugar, **WHOLE WHEAT FLOUR**, enriched flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), **ROLLED OATS**, raisins, eggs, soybean oil, margarine (palm oil, butter [cream, salt], water, contains 2% or less of salt, mono & diglycerides, natural flavor, citric acid, vitamin A palmitate added, beta carotene [color]), invert sugar, contains 2% or less of: water, mono- and diglycerides, molasses, maltodextrin, leavening (baking soda, sodium aluminum phosphate), salt, datem, soy lecithin, cinnamon, natural and artificial flavor.



PRODUCTS WITH FLOUR BLENDS

When products contain a flour blend grouped together with parentheses, e.g., "*flour blend (whole wheat flour, enriched flour)*," the menu planner must obtain a PFS from the manufacturer that documents the **weight** of each creditable grain ingredient. The PFS must indicate that either the whole grain content is at least 8 grams per ounce equivalent (groups A-G) or that the weight of the whole grain is more than the first ingredient listed after the flour blend.

The ingredients statement below shows an example for a cinnamon roll that lists a flour blend as the first ingredient after water.

Ingredients: Water, **flour blend [WHOLE-WHEAT FLOUR, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, enzyme, folic acid)]**, brown sugar, corn oil, nonfat dry milk, yeast, cinnamon, dough conditioner (soybean oil, vegetable glycerides, soy flakes), salt, wheat gluten and 2% or less of each of the following: sodium benzoate (to protect flavor), corn syrup solids, potassium sorbate, icing stabilizer (calcium carbonate, sugar, agar, salt, mono and diglycerides).



From the ingredients statement, the menu planner can tell that the **total weight** of the flour blend (whole-wheat flour and enriched flour) is more than the weight of the brown sugar. However, the menu planner cannot tell the weight of **each individual ingredient** in the flour blend. For example, if the flour blend is 40 percent of the product's total weight (25 percent whole-wheat flour and 15 percent enriched flour) and sugar is 30 percent, the whole-wheat flour is not the greatest ingredient by weight. To determine if this product meets the criteria for at least 50 percent whole grains, the PFS must document that the weight of the whole-wheat flour is more than the weight of the brown sugar. For more information, see [product 6](#) in "Determining if Products Meet WGR Criteria."

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

STEP 2 – DETERMINE IF OTHER GRAINS ARE ENRICHED

Enriched grains are refined grains (such as wheat, rice and corn) and grain products (such as cereal, pasta and bread) that have vitamins and minerals added to replace some of the nutrients lost during processing. The five enrichment nutrients include **thiamin** (vitamin B1, thiamin mononitrate, thiamin hydrochloride), **riboflavin** (vitamin B2), **niacin** (vitamin B3, niacinamide), **folic acid** (folate) and **iron** (reduced iron, ferrous sulfate). If the ingredients statement includes all five nutrients, the product is enriched. Not all refined products are enriched. For example, when corn is processed into cornmeal, the germ of the grain is removed. Unless the product indicates “enriched cornmeal” or the ingredients statement lists all five enrichment nutrients, the product is not enriched. For more information, see the CSDE’s handout, [Crediting Enriched Grains](#).

STEP 3 – DETERMINE IF NONCREDITABLE GRAINS COMPLY WITH LIMIT

Only whole and enriched grain ingredients credit toward the grains component. Noncreditable grains such as fiber, bran, germ, and modified food starch (including potato, legume, and other vegetable flours) do not contribute toward the grains component. Noncreditable grains must be less than two percent of the product formula (or less than ¼ ounce equivalent) for the product to credit in school meals. To comply with this limit, the combined total of all noncreditable grains in a product cannot exceed 3.99 grams for groups A-G (baked goods) or 6.99 grams for groups H (cereal grains) and I (ready-to-eat breakfast cereals).

The table below shows examples of noncreditable grain ingredients commonly found on product labels. If these ingredients are listed in the product’s ingredient statement, menu planners must include them in the calculation of the product’s noncreditable grain ingredients.

Examples of Noncreditable Grain Ingredients *			
Barley grits	Fermented wheat	Modified tapioca starch	Soy grits
Bran	Germ	Modified wheat starch	Soy flour
Corn bran	Hydrolyzed starch	Oat fiber	Tapioca starch
Corn fiber	Malted barley flour	Potato flour	Wheat bran
Corn flour (not enriched)	(not enriched)	Potato starch	Wheat flakes
Corn grits	Modified food starch (including	Rice flour (not enriched)	Wheat flour (not enriched)
Corn starch	potato, legume and other	Rice starch	Wheat germ
Cultured wheat starch	vegetable flours)	Soluble corn fiber	Wheat starch
Durum grits	Modified corn starch	Soy fiber	
Fava bean flour	Modified rice starch	Soy flakes	
* These ingredients must be included in the calculation of noncreditable grain ingredients. This list is not all-inclusive.			

Some ingredients are not creditable as grains but are not included in the calculation of the product’s noncreditable grain ingredients. The table below shows examples of these ingredients. If these ingredients are listed on the product label, menu planners can disregard them when determining the amount of noncreditable grains.

Examples of Ingredients Not Counted When Calculating Noncreditable Grains *				
Cellulose fiber	Citrus fiber	Inulin	Maltodextrin	Short chain fructan (fiber)
Chicory extract	Corn dextrin	Malt	Pea fiber	Wheat gluten
Chicory root	Fibersol	Malt powder	Powdered cellulose	
* These ingredients are not included in the calculation of noncreditable grain ingredients. This list is not all-inclusive.				

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Products Exceeding Noncreditable Grains Limit

If noncreditable grains exceed the limits, the entire product is noncreditable. Products that exceed the noncreditable grains limit **cannot credit** toward the grains component at lunch or breakfast. These products can only be served as extra foods. Menu planners must consider whether these foods are practical for school meals because they cannot credit toward the minimum daily or weekly grains but must still count toward the dietary specifications for calories, fat and sodium.

Exemptions to Noncreditable Grains Limit

WGR fortified breakfast cereals that contain a whole grain as the first ingredient are exempt from the noncreditable grains limit. Fortified breakfast cereals contain the five enrichment nutrients, as well as additional vitamins and minerals that do not exist naturally in grains. For more information, see the CSDE's handout, [Crediting Breakfast Cereals](#).



Cereal bars made with fortified breakfast cereals that list a whole grain as the first ingredient are also exempt from the noncreditable grains limit. If a cereal bar is made with a fortified breakfast cereal, any noncreditable grains listed in the **cereal ingredients** do not count toward the noncreditable grains limit. For more information, see [product 10](#) in "Determining if Products Meet WGR Criteria."

Noncreditable Grains in Combination Foods

Some combination products contain noncreditable grain ingredients as part of a **nongrain component** of the food. An example is a WGR fruit breakfast bun that contains apple filling (nongrain ingredient) made with modified food starch.

When a product contains an ingredient that contains two or more ingredients itself, these ingredients will be listed in parentheses after the name of the ingredient. For example: "**Apple filling** (corn syrup, modified food starch, evaporated apples, cinnamon, lemon juice, locust bean gum, erythorbic acid and potassium sorbate [used as preservatives])."



If the ingredients statement indicates that the noncreditable grain ingredients are **not** part of the product's grain component, the noncreditable grain ingredients do not count toward the noncreditable grains limit. For more information, see [product 7](#) in "Determining if Products Meet WGR Criteria."

Determining the Amount of Noncreditable Grains

Sometimes a product's ingredient list includes one or more noncreditable grains after the statement, "contains 2% or less." **If only one noncreditable grain is listed after this statement, the product complies with the noncreditable grains limit.** The ingredients statement below shows an example for a whole-wheat bagel. This product lists one noncreditable grain (yellow corn flour) after the statement, "contains 2% or less." For more information, see [product 1](#) in "Determining if Products Meet WGR Criteria."

Ingredients: **WHOLE-WHEAT FLOUR**, sugar, wheat gluten.
Contains 2% or less of each of the following: honey, salt,
YELLOW CORN FLOUR, yeast, molasses, diacetyl tartaric acid
esters of mono-diglycerides (datem), ascorbic acid, mono-and
diglycerides, l-cysteine, enzymes.



CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

SFAs must obtain a PFS from the manufacturer to document the combined weight (grams) of all noncreditable grains if any of the following apply to the product's ingredients statement.

1. **The ingredients statement lists one or more noncreditable grains and does not include the “contains 2% or less” statement.** The ingredients statement below shows an example for French toast. This product lists four noncreditable grains (yellow corn flour, modified corn starch, yellow corn flour and soy flour). For more information, see [product 8](#) in “Determining if Products Meet WGR Criteria.”

Ingredients: Whole-wheat Bread (whole wheat flour, water, enriched wheat flour [flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, wheat gluten, yeast, salt, soybean oil, mono and diglycerides, calcium propionate (preservative), datem, calcium sulfate, citric acid, soy lecithin, grain vinegar, potassium iodate), water, **Whole-wheat Batter** (whole wheat flour, sugar, enriched bleached wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], dextrose, eggs, **YELLOW CORN FLOUR**, corn syrup solids, natural flavor, **MODIFIED CORN STARCH**, salt, leavening (sodium aluminum phosphate, sodium bicarbonate), nonfat milk, spice, artificial flavor, modified cellulose gum, spice extractive), **Coating** (bleached enriched wheat flour [wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid], **YELLOW CORN FLOUR**, sugar, **SOY FLOUR**, salt, dextrose, leavening [sodium bicarbonate, monocalcium phosphate], yeast), soybean oil, cinnamon sugar (sugar, spices, natural flavor, silicon dioxide [added to prevent caking]).



2. **The ingredients statement lists more than one noncreditable grain after the “contains 2% or less” statement.** The ingredients statement below shows an example for a blueberry muffin. This product lists three noncreditable grains (oat fiber, modified food starch and wheat starch) after “contains 2% or less.” For more information, see [product 9](#) in “Determining if Products Meet WGR Criteria.”

Ingredients: Whole-wheat flour, sugar, eggs, water, blueberries, enriched flour (flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), invert sugar, soybean oil, **Contains 2% or less of:** palm oil, canola oil, propylene glycol mono- and diesters of fats and fatty acids, **OAT FIBER**, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), mono- and diglycerides, **MODIFIED FOOD STARCH**, potassium sorbate (preservative), sodium alginate, salt, soy lecithin, natural and artificial flavor, sodium stearoyl lactylate, **WHEAT STARCH**, blackberry juice concentrate, blueberry juice concentrate, malic acid, enzymes.



3. **The ingredients statement lists one or more noncreditable grains before the “contains 2% or less” statement.** The ingredients statement below shows an example for a cinnamon roll. This product lists one noncreditable grain (soy flakes) before “contains 2% or less.” For more information, see [product 6](#) in “Determining if Products Meet WGR Criteria.”

Ingredients: Water, flour blend [whole-wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, enzyme, folic acid)], brown sugar, corn oil, nonfat dry milk, yeast, cinnamon, dough conditioner (soybean oil, vegetable glycerides, **SOY FLAKES**), salt, wheat gluten and **2% or less of each of the following:** sodium benzoate (to protect flavor), corn syrup solids, potassium sorbate, icing stabilizer (calcium carbonate, sugar, agar, salt, mono and diglycerides, sorbitan monostearate), vanilla flavor [propylene glycol, water, sodium benzoate (as a preservative)].



EVALUATING PFS FOR GRAINS

Menu planners frequently need to obtain a PFS to determine if a product meets the three WGR criteria. The PFS must include the same information listed on the USDA's [PFS for Grains](#). It must be on company letterhead, and signed and dated by an official company representative. If the PFS does not meet these requirements, the SFA cannot accept it.

The CSDE has observed several common PFS compliance issues for grain products. The guidance below helps SFAs avoid these issues.

- If the manufacturer uses a different format than the USDA's PFS for Grains, check to be sure that the manufacturer's PFS statement includes the same information listed on the USDA form.
- Check that the PFS is on company letterhead, and is signed and dated by an official company representative.
- Read the product's ingredients statement to determine whether it contains any noncreditable grains (see "[Examples of Noncreditable Grain Ingredients](#)" on page 5). Compare this information with the PFS. If the ingredients statement includes any noncreditable grains, the PFS must indicate the **combined weight (grams)** per serving. Sometimes a product's ingredients statement lists noncreditable grains but the PFS incorrectly states that the product does not contain any noncreditable grains.
- If the PFS indicates the amount of noncreditable grains and the product's ingredients statement contains **more than one** noncreditable grain, confirm with the manufacturer that the amount of noncreditable grains indicated on the PFS includes the **combined weight** of all noncreditable grains listed in the product's ingredients statement. For example, if the PFS indicates that a product contains 0.89 grams of noncreditable grains and the ingredients statement includes oat bran, modified corn starch, wheat flour and corn meal, verify that 0.89 grams is the combined weight of all four noncreditable grains.



A PFS does not provide any warranty against audit claims for reimbursable school meals. **Any crediting information received from a manufacturer other than a valid Child Nutrition (CN) label should be checked by the SFA for accuracy prior to the item being included in the reimbursable meal.** SFAs must keep this information on file to document meal pattern compliance for auditing purposes. For more information, see the CSDE's handouts, [Product Formulation Statements](#) and [Accepting Processed Product Documentation](#), and [Operational Memo 10-15, Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#).



CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

DETERMINING IF PRODUCTS MEET WGR CRITERIA




This section shows examples of how to evaluate products for compliance with the three WGR criteria for school meals. For each ingredients statement, creditable grains (whole and enriched) are indicated in green and whole grains are capitalized. Noncreditable grains are capitalized in red.

- To credit as the **grains component** in the NSLP and SBP, a product must meet the three WGR criteria (at least 50 percent whole grains, any remaining grain ingredients are enriched and any noncreditable grains do not exceed the limit).
- To comply with the **CNS** and be allowed for a la carte sales in public schools, a product must meet the three WGR criteria and must also meet the required nutrient standards for the specific food category. For more information, see the CSDE's [CNS](#) Web page.



Commercial products that meet these criteria are listed on the CSDE's [List of Acceptable Foods and Beverages](#). SFAs must obtain a PFS for any products that require additional documentation to determine compliance.

Ingredients Statement	Is Product WGR?
<p>PRODUCT 1 – WHOLE-WHEAT BAGEL</p> <p>Ingredients: WHOLE-WHEAT FLOUR, sugar, wheat gluten. Contains 2% or less of each of the following: honey, salt, YELLOW CORN FLOUR, yeast, molasses, diacetyl tartaric acid esters of mono-diglycerides (datem), ascorbic acid, mono-and diglycerides, l-cysteine, enzymes.</p> 	<p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>Whole-wheat flour is the first and only grain ingredient (criteria 1 and 2). This product contains only one noncreditable grain (yellow corn flour) listed after the statement "contains 2% or less of," and therefore complies with the noncreditable grains limit (criterion 3). For more information, see "Determining the Amount of Noncreditable Grains" on page 6.</p>
<p>PRODUCT 2 – WHOLE-GRAIN BAGEL</p> <p>Ingredients: WHOLE-WHEAT FLOUR, enriched bromated wheat flour (niacin [a-B vitamin], thiamine mono nitrate [vitamin B-1], ferrous sulfate [iron], potassium bromate, riboflavin [vitamin B-2], and folic acid), water, brown sugar granulated sugar. Contains 2% or less of the following ingredients: salt, vital wheat gluten, mono & diglycerides, honey, CORN MEAL, calcium propionate, MALTED BARLEY FLOUR, molasses powder (molasses, WHEAT STARCH), ammonium chloride, ascorbic acid (vitamin C), l-cysteine hydrochloride, azodicarbonamide (ADA), calcium sulfate, enzymes.</p> 	<p><input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>Whole-wheat flour is the first ingredient after water (criterion 1). The only other grain ingredient is enriched flour (criterion 2).</p> <p>To determine if this product meets criterion 3, the menu planner must obtain a PFS from the manufacturer indicating the combined weight of the three noncreditable grains (corn meal, malted barley flour and wheat starch) listed after the statement "contains 2% or less of the following ingredients." For more information, see "Determining the Amount of Noncreditable Grains" on page 6.</p>



CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Is Product WGR?
<p>PRODUCT 3 – ENGLISH MUFFIN</p> <p>Ingredients: Water, WHOLE-WHEAT FLOUR, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), yeast, wheat gluten, contains less than 2% of each of the following: soybean oil, sugar, salt, calcium propionate (preservative), fumaric acid, baking soda, monocalcium phosphate, calcium sulfate, ammonium sulfate.</p> 	<p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>Whole-wheat flour is the first ingredient after water (criterion 1). The only other grain ingredient is enriched flour (criterion 2). This product does not contain any noncreditable grains (criterion 3).</p>
<p>PRODUCT 4 – OAT BREAD</p> <p>Unbleached enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], water, WHOLE-WHEAT FLOUR, WHOLE OATS, sugar, wheat gluten, yeast, soybean oil, salt, calcium propionate (preservative), monoglycerides, datem and/or sodium stearoyl lactylate, calcium sulfate, citric acid, calcium carbonate, soy lecithin, whey, nonfat milk.</p> 	<p><input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>The only grain ingredient other than whole grains is enriched flour (criterion 2). This product does not contain any noncreditable grains (criterion 3).</p> <p>To determine if this product meets criterion 1, the menu planner must obtain a PFS from the manufacturer. Enriched flour is the first ingredient but this product also contains two whole grains (whole-wheat flour and rolled oats). If the combined weight of the whole-wheat flour and rolled oats is more than the weight of the enriched flour, this product contains at least 50 percent whole grain and meets criterion 1. For more information, see “Products with Multiple Grain Ingredients” on page 3.</p>
<p>PRODUCT 5 – OATMEAL RAISIN COOKIE</p> <p>Ingredients: Sugar, WHOLE-WHEAT FLOUR, enriched flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), ROLLED OATS, raisins, eggs, soybean oil, margarine (palm oil, butter [cream, salt], water, contains 2% or less of salt, mono & diglycerides, natural flavor, citric acid, vitamin A palmitate added, beta carotene [color]), invert sugar, contains 2% or less of: water, mono- and diglycerides, molasses, maltodextrin, leavening (baking soda, sodium aluminum phosphate), salt, datem, soy lecithin, cinnamon, natural and artificial flavor.</p> 	<p><input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>The only grain ingredient other than whole grains is enriched flour (criterion 2). This product does not contain any noncreditable grains (criterion 3).</p> <p>To determine if this product meets criterion 1, the menu planner must obtain a PFS from the manufacturer. Sugar is the first ingredient but this product also contains two whole grains (whole-wheat flour and rolled oats). If the combined weight of the whole-wheat flour and rolled oats is more than the weight of the sugar, this product contains at least 50 percent whole grain and meets criterion 1. For more information, see “Products with Multiple Grain Ingredients” on page 3.</p>

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Meets WGR Requirements?
<p>PRODUCT 6 – CINNAMON ROLL</p> <p>Ingredients: Water, flour blend [WHOLE-WHEAT FLOUR, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, enzyme, folic acid)], brown sugar, corn oil, nonfat dry milk, yeast, cinnamon, dough conditioner (soybean oil, vegetable glycerides, SOY FLAKES), salt, wheat gluten and 2% or less of each of the following: sodium benzoate (to protect flavor), corn syrup solids, potassium sorbate, icing stabilizer (calcium carbonate, sugar, agar, salt, mono and diglycerides, sorbitan monostearate), vanilla flavor [propylene glycol, water, sodium benzoate (as a preservative)].</p> 	<p style="text-align: center;"> <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed </p> <p>WGR Criteria:</p> <p> <input type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE </p> <p>The only grain ingredient other than whole grains is enriched flour (criterion 2). To determine if this product meets criteria 1 and 3, the menu planner must obtain a PFS from the manufacturer.</p> <p>For criterion 1, this product contains a flour blend of whole-wheat flour and enriched flour. The order of the ingredients indicates that the total weight of the flour blend is more than the weight of the brown sugar. However, it does not indicate the weight of each individual ingredient in the flour blend. For example, if the flour blend is 40 percent of the product's total weight (25 percent whole-wheat flour and 15 percent enriched flour) and brown sugar is 30 percent of the product's total weight, the whole-wheat flour is not the greatest ingredient by weight. If the weight of the whole-wheat flour is more than the weight of the brown sugar, this product meets criterion 1. For more information, see “Products with Flour Blends” on page 4.</p> <p>For criterion 3, this product contains one noncreditable grain (soy flakes) listed before the statement “contains 2% or less of the following ingredients.” If the soy flakes weigh 3.99 grams or less, this product meets criterion 3. For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p>
<p>PRODUCT 7 – APPLE BREAKFAST BUN</p> <p>Ingredients: 100% WHOLE-GRAIN WHITE WHEAT FLOUR, Apple Filling (corn syrup, MODIFIED FOOD STARCH, evaporated apples, cinnamon, lemon juice, locust bean gum, erythorbic acid and potassium sorbate [used as preservatives]), water, margarine (palm oil, soybean oil, whey [milk], mono and diglycerides, soybean lecithin [soy], natural butter flavor, colored with beta carotene, vitamin A palmitate added), sugar, contains 2% or less of: dough conditioner (RYE FLOUR, MALTED BARLEY FLOUR, ascorbic acid, enzymes, guar and/or arabic gums, WHEAT FLOUR), nonfat dry milk (nonfat dry milk, whey [milk]), natural orange emulsion (natural flavor, propylene glycol, gum), salt, eggs, egg replacer (WHOLE SOY FLOUR, wheat gluten, corn syrup solids, algin), yeast (leavening), mold inhibitor (cultured organic spelt flour, lactic acid).</p> 	<p style="text-align: center;"> <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed </p> <p>WGR Criteria:</p> <p> <input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE </p> <p>Whole-grain white wheat flour is the first and only grain ingredient (criteria 1 and 2). To determine if this product meets criterion 3, the menu planner must obtain a PFS from the manufacturer. This product contains four noncreditable grains (rye flour, malted barley flour, wheat flour and whole soy flour) listed after the statement “contains 2% or less of.” If the combined weight of all four noncreditable grains is 3.99 grams or less, this product meets criterion 3. For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p> <p>NOTE: This product contains apple filling (nongrain ingredient) in addition to the bun (grain component). The filling ingredients are highlighted in yellow. The modified corn starch in the filling does not count toward the noncreditable grains limit because it is part of the apple filling and not the bun. If the product's ingredient statement clearly indicates that noncreditable grain ingredients are not part of the product's grain component, they do not count toward the noncreditable grains limit. For more information, see “Noncreditable Grains in Combination Foods” on page 6.</p>

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Meets WGR Requirements?
<p>PRODUCT 8 – FRENCH TOAST</p> <p>Ingredients: Whole-wheat bread (WHOLE-WHEAT FLOUR, water, enriched wheat flour [flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, wheat gluten, yeast, salt, soybean oil, mono and diglycerides, calcium propionate (preservative), datem, calcium sulfate, citric acid, soy lecithin, grain vinegar, potassium iodate), water, whole-wheat batter (WHOLE-WHEAT FLOUR, sugar, enriched bleached wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], dextrose, eggs, YELLOW CORN FLOUR, corn syrup solids, natural flavor, MODIFIED CORN STARCH, salt, leavening (sodium aluminum phosphate, sodium bicarbonate), nonfat milk, spice, artificial flavor, modified cellulose gum, spice extractive), coating (bleached enriched wheat flour [wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid], YELLOW CORN FLOUR, sugar, SOY FLOUR, salt, dextrose, leavening [sodium bicarbonate, monocalcium phosphate], yeast), soybean oil, cinnamon sugar (sugar, spices, natural flavor, silicon dioxide [added to prevent caking]).</p> 	<p><input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN</p> <p><input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED</p> <p><input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>Whole-wheat flour is the first ingredient of the bread and batter (criterion 1). The only other grain ingredient is enriched flour (criterion 2).</p> <p>To determine if this product meets criterion 3, the menu planner must obtain a PFS from the manufacturer. This product contains four noncreditable grains (yellow corn flour, modified corn starch, yellow corn flour and soy flour). If the combined weight of all four noncreditable grains is 3.99 grams or less, this product meets criterion 3. For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p>
<p>PRODUCT 9 – BLUEBERRY MUFFIN</p> <p>Ingredients: WHOLE-WHEAT FLOUR, sugar, eggs, water, blueberries, enriched flour (flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), invert sugar, soybean oil, contains 2% or less of: palm oil, canola oil, propylene glycol mono- and diesters of fats and fatty acids, OAT FIBER, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), mono- and diglycerides, MODIFIED FOOD STARCH, potassium sorbate (preservative), sodium alginate, salt, soy lecithin, natural and artificial flavor, sodium stearoyl lactylate, WHEAT STARCH, blackberry juice concentrate, blueberry juice concentrate, malic acid, enzymes.</p> 	<p><input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed</p> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN</p> <p><input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED</p> <p><input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>Whole-wheat flour is the first ingredient (criterion 1). The only other grain ingredient is enriched flour (criterion 2).</p> <p>To determine if this product meets criterion 3, the menu planner must obtain a PFS from the manufacturer. This product contains three noncreditable grains (oat fiber, modified food starch and wheat starch) listed after the statement “contains 2% or less of.” If the combined weight of all three noncreditable grains is 3.99 grams or less, this product meets criterion 3. For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p>


CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Meets WGR Requirements?
<p>PRODUCT 10 – CEREAL BAR</p> <p>Ingredients: WHOLE-GRAIN OATS, Cereal (WHOLE-GRAIN WHEAT, sugar, corn meal, brown sugar syrup, canola and/or rice bran oil, dextrose, baking soda, salt, calcium carbonate, trisodium phosphate, zinc and iron [mineral nutrients], vitamin C [sodium ascorbate], a B vitamin [niacinamide], artificial flavor, vitamin B6 [pyridoxine hydrochloride], vitamin B2 [riboflavin], vitamin B1 [thiamin mononitrate], vitamin A [palmitate], a B vitamin [folic acid], vitamin B12, vitamin D, BHT added to retain freshness), corn syrup, sugar, rice bran and/or canola oil, fructose, BROWN RICE FLOUR, Marshmallows (sugar, dextrose, modified corn starch, corn syrup, cocoa, gelatin, natural and artificial flavor), chicory root extract, maltodextrin. Contains 2% or less of: WHOLE-CORN FLOUR, glycerin, calcium carbonate, WHOLE-GRAIN OAT FLOUR, WHEAT STARCH, MODIFIED WHEAT STARCH, cocoa processed with alkali, salt, gelatin, color added, natural and artificial flavor, BHT added to retain freshness, vitamin E acetate, zinc oxide, reduced iron, vitamin A palmitate, calcium pantothenate (vitamin B5), niacin (vitamin B3), pyridoxine hydrochloride (vitamin B6), vitamin D3, vitamin B12, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), biotin.</p> 	<p style="text-align: center;"> <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> PFS Needed </p> <p>WGR Criteria:</p> <p> <input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input type="checkbox"/> WGR Criterion 3 – NONCREDITABLE </p> <p>Whole-grain oats are the first ingredient (criterion 1). The second ingredient (highlighted in yellow) is a fortified breakfast cereal that contains whole-grain wheat as the first ingredient (criterion 2). WGR fortified breakfast cereals that contain a whole grain as the first ingredient are exempt from the noncreditable grains limit. For more information, see “Exemptions to Noncreditable Grains Limit” on page 6.</p> <p>To determine if this product meets criterion 3, the menu planner must obtain a PFS from the manufacturer. There are two noncreditable grains (wheat starch and modified wheat starch) listed after the statement “contains 2% or less of,” that are not part of the cereal ingredients, and are therefore not exempt. If the combined weight of both noncreditable grains is 3.99 grams or less, this product meets criterion 3. For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p> <p>NOTE: The corn meal in the cereal does not count toward the noncreditable grains limit because fortified breakfast cereals that contain a whole grain as the first ingredient are not required to limit the amount of noncreditable grains. The modified corn starch in the marshmallows does not count toward the noncreditable grains limit because it is part of the marshmallows (nongrain ingredient), not the cereal (grain ingredient).</p>
<p>PRODUCT 11 –TORTILLA CHIPS</p> <p>Ingredients: YELLOW CORN (enriched with thiamine, riboflavin, niacin, iron, folic acid), vegetable oil (contains one or more of the following: canola oil, corn oil, sunflower oil), salt.</p> 	<p style="text-align: center;"> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> PFS Needed </p> <p>WGR Criteria:</p> <p> <input type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE </p> <p>This product does not contain a whole grain as the first ingredient (criterion 1). Enriched yellow corn is the first and only grain ingredient (criterion 2). This product does not contain any noncreditable grains (criterion 3).</p>

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Meets WGR Requirements?
<p>PRODUCT 12 – CHICKEN VEGETABLE EGG ROLL</p> <p>Ingredients: Filling: Cabbage, ground chicken, carrots, textured soy protein (TEXTURED SOY FLOUR, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin a palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], cyanocobalamin [B12]), celery, water, onion, contains 2% or less of: dried whole egg, whey protein concentrate, flavor (autolyzed yeast extract, salt, dextrose, natural flavor), sugar, soy sauce powder (soy sauce [WHEAT, soybeans, salt], maltodextrin, salt), MODIFIED FOOD STARCH, dehydrated onions, sea salt, garlic, spice; Wrapper: WHITE WHOLE-WHEAT FLOUR, water, enriched flour (wheat flour [niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], malted barley flour), enriched durum flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), contains 2% or less of: wheat gluten, vegetable oil (soybean, cottonseed, corn, and/or canola oil), flavor (autolyzed yeast extract, salt, dextrose, natural flavor), dried whole egg, salt, rice extract, ascorbic acid, CORNSTARCH; water. Fried in vegetable oil (soybean, cottonseed, corn, and/or canola oil).</p> <div data-bbox="326 1024 716 1241" data-label="Image"> </div>	<div data-bbox="935 289 1390 323" data-label="Text"> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> PFS Needed</p> </div> <p>WGR Criteria:</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN <input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED <input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE <p>This product is a combination food that contains a filling (nongrain ingredient) made from vegetables and chicken (vegetables and meat/meat alternates components), in addition to the egg roll wrapper (grain ingredient).</p> <p>The wrapper meets the three WGR criteria. The wrapper ingredients are highlighted in yellow. White whole-wheat flour is the first ingredient (criterion 1). The only other grain ingredient is enriched flour (criterion 2). The wrapper contains one noncreditable grain (cornstarch) listed after the statement “contains 2% or less of” (criterion 3). For more information, see “Determining the Amount of Noncreditable Grains” on page 6.</p> <p>NOTE: The textured soy flour, wheat and modified corn starch in the vegetable and chicken filling do not count toward the noncreditable grains limit because these ingredients are part of the filling (nongrain ingredient) and not the wrapper (grain ingredient). If the product’s ingredient statement clearly indicates that noncreditable grain ingredients are not part of the product’s grain component, they do not count toward the noncreditable grains limit. For more information, see “Noncreditable Grains in Combination Foods” on page 6.</p> <p>Crediting of Nongrain Components: To credit the vegetables or chicken toward the meal pattern components, the manufacturer’s PFS must document the amount of each ingredient per serving.</p>

CRITERIA FOR WHOLE GRAIN-RICH FOODS, continued

Ingredients Statement	Meets WGR Requirements?
<p>PRODUCT 13 – CHEESE RAVIOLI</p> <p>Ingredients: Filling: Fat-free ricotta cheese (whey, skim milk [made from nonfat dry milk powder], vinegar, xanthan gum, carrageenan), water, egg, low moisture part skim mozzarella cheese (cultured part skim milk, salt, enzymes), whey protein isolate, sodium caseinate, romano cheese made from cow's milk (cultured milk, salt, enzymes), BLEACHED WHEAT FLOUR, garlic salt (salt, dehydrated garlic), salt, CORN STARCH-MODIFIED, sugar, dehydrated garlic. Pasta: WHOLE WHEAT FLOUR, enriched durum wheat flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), water, egg.</p> 	<div style="text-align: right;"> <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> PFS Needed </div> <p>WGR Criteria:</p> <p><input checked="" type="checkbox"/> WGR Criterion 1 – WHOLE GRAIN</p> <p><input checked="" type="checkbox"/> WGR Criterion 2 – ENRICHED</p> <p><input checked="" type="checkbox"/> WGR Criterion 3 – NONCREDITABLE</p> <p>This product is a combination food that contains a filling (nongrain ingredient) made from cheese (meat/meat alternates components), in addition to the pasta (grain ingredient).</p> <p>The pasta ingredients are highlighted in yellow. Whole-wheat flour is the first ingredient (criterion 1) The only other grain ingredient is enriched flour (criterion 2). The pasta does not contain any noncreditable grains (criterion 3).</p> <p>NOTE: The bleached wheat flour and modified corn starch in the cheese filling do not count toward the noncreditable grains limit because these ingredients are part of the filling (nongrain ingredient) and not the pasta (grain ingredient). If the product's ingredient statement clearly indicates that noncreditable grain ingredients are not part of the product's grain component, they do not count toward the noncreditable grains limit. For more information, see "Noncreditable Grains in Combination Foods" on page 6.</p> <p>Crediting of Nongrain Components: To credit the ricotta and mozzarella cheese toward the meal pattern components, the manufacturer's PFS must document the amount of cheese per serving.</p>

RESOURCES

Accepting Processed Product Documentation:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/acceptdoc.pdf

Calculation Methods for Crediting Grains:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/graincalc.pdf

Child Nutrition (CN) Labeling:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/cnlabel.pdf

Crediting Enriched Grains:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/enrichedgrains.pdf

Crediting Foods (CSDE Web Page):

www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=333796

Food Buying Guide for School Nutrition Programs:

www.fns.usda.gov/tn/food-buying-guide-school-meal-programs

Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements

(CSDE Operational Memorandum 10-15):

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/opmemos/15/om_10-15.pdf

Identifying Whole Grains:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/identifyingwg.pdf

Meal Patterns (CSDE Web Page):

www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=333770

Menu Planning Guide for School Meals:

www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=334320

Product Formulation Statements:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/pfs.pdf

USDA PFS for Documenting Grains in School Meals:

www.fns.usda.gov/sites/default/files/PFSgrains13-14.pdf

Summary of Connecticut Nutrition Standards:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/hfc/summarycns2015.pdf

Whole Grain Resource for the National School Lunch and School Breakfast Programs:

www.fns.usda.gov/sites/default/files/wholegrainresource.pdf

Whole Grain-rich Ounce Equivalents for School Nutrition Programs:

www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/grainsozeq.pdf



For more information, see the Connecticut State Department of Education's (CSDE) [Menu Planning Guide for School Meals](#) and [Meal Patterns](#) and [Crediting Foods](#) Web pages or contact the [school nutrition programs](#) staff in the CSDE Bureau of Health/Nutrition, Family Services and Adult Education, 25 Industrial Park Road, Middletown, CT 06457.

This handout is available at www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/crediting/wgcriteria.pdf.

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